

FY2001 Report from Montana State Re: Outreach to Small & Disadvantaged Retail Establishments
as part of the FSIS State Retail Food Safety Task Forces and Retail Education

Project : Tribal College Food Safety Outreach Project

School: Montana State University

Department: Health and Human Development

Location: Bozeman, Montana

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This annual report will provide an update for the Montana State University Extension Service "Tribal College Food Safety Outreach Project." An outline of the report is as follows:

- I. Brief Project Description**
- II. FY 2001 Annual Progress Report**
- III. Outline of Problems/Favorable Occurrences**
- IV. Brief Summary of Work to be Accomplished**
- V. Bibliography**

I. Brief Project Description

This food safety educational project is a partnership between Montana State University-Bozeman Extension and Montana's 1994 Land-Grant Colleges on seven reservations, tribal communities and other local/state agencies including Tribal/IHS sanitarians and the Montana Department of Livestock. Health care costs and lost wages resulting from food borne illnesses put an enormous strain on economically challenged tribal communities. The project objective is to develop culturally sensitive food safety training and community competence in addressing food safety hazards, especially meat and poultry. These strategies include creating on-going educational partnerships for providing food safety training, policy development, and building community capacity. Nationally recognized programs with options for certification such as ServSafe will be taught using culturally relevant learning techniques. Development of culturally sensitive resources began the first year and will continue into the project's second year. Tribal colleges and communities have expressed interest in a holistic "Farm to Fork" food safety approach, value-added agriculture and food production; workforce preparation; community, youth and economic development; safe food operations for tourism and trade; and establishment of credentialed educational classes offered by each Tribal College. This project will emphasize individualized delivery plans; establish mentorships; and assist with follow-up training and electronic communication. Evaluation areas are: 1) effectiveness of food safety trainings; and 2) documentation of enhanced community capacity in addressing food safety hazards. This process will enable future food educators to utilize culturally relevant resources and educational strategies. The following are Montana's seven Tribal Colleges and Reservations:

- 1) Blackfeet Community College/Blackfeet Reservation

- 2) Dull Knife Memorial College/Norther Cheyenne Reservation
- 3) Fort Belknap Community College/Fort Belknap Reservation
- 4) Fort Peck Community College/ Fort Peck Reservation
- 5) Little Big Horn Community College/Crow Reservation
- 6) Salish Kootenai College/Flathead Reservation
- 7) Stone Child Community College/Rocky Boy Reservation

II. FY2001 Annual Progress Report

Note: The Progress Report will be formatted using the LOGIC Model approach to planning and evaluation to meet standardized reporting for Montana State University Extension Service, USDA, and other agencies.

Project Title: Top Notch Food Safety (Tribal College Food Safety Outreach Project)

Project Mission: The goal of this project is to provide expertise at Tribal Colleges and within tribal communities to improve the ability of food service workers to make informed, responsible decisions related to controlling food safety hazards, especially those hazards associated with meat and/or poultry.

Project Goals and Update

1) Top Notch Food Safety Project Development, Sustainability, and Transferability

Dr. Lynn Paul, Principal Investigator, coordinates and oversees the implementation of the project activities; manages and directs all project methods/ activities; and schedules regular meetings among the Principal Investigator, Project Food Safety educator, and Tribal College contacts to maintain open communication channels among grant staff and partners. MSU Extension Food and Nutrition will share with others information on the procedures and effectiveness of this project via presentations at meetings, publications, electronic communication, or other means.

INPUTS:

Faculty: Dr. Lynn Paul, Principal Investigator

Staff: Cheri Juergens, MSU Extension Food Safety Educator (.5 FTE)

Jan Feist, MSU Extension Service Food and Nutrition Administrative Assistant

Materials: Food safety education materials

Partners: Tribal College personnel, Tribal College Extension agents, MSU Extension specialists and county Extension Agents, Tribal/ IHS/County sanitarians, and Montana Livestock Meat Inspectors, and state representatives from these agencies, food industry, state food-safety related councils, and MSU Center for Native American Studies.

OUTPUTS: Activities and Participants

1. Developed a draft of 9 goals for the Top Notch Food Safety Project. These 9 goals include:

- 1) Developing Top Notch Food Safety Project including Project Sustainability, and Transferability
- 2) Building upon Tribal Community Capacity and Partnerships
- 3) Enhancing Food Safety Awareness, Education, and Training
- 4) Strengthening Local Infrastructure and Policy Coordination
- 5) Promoting the Holistic “Farm to Fork” Food Safety Approach
- 6) Reducing Food borne Illness and Promoting Health
- 7) Assisting in Economic Development, Job Security, and Workforce Preparation
- 8) Supporting Value-Added Food Production
- 9) Conducting Research, Monitoring, and Evaluation

The 9 goals were developed based on the grant proposal, discussions with Tribal College and Indian Reservation Agents, and other partners. These goals will be critiqued by each Tribal College and Indian Reservation Agent and major education partner and revised accordingly. These 9 goals will serve as an outline for this annual report.

2. Cheri Juergens, MSU Extension Food Safety Educator was hired in 12/01/01. The Food Safety Educator is responsible for providing education and training in keeping with the goal of the project, assist in development of food safety educational programs, and collaborate with Tribal College education partnerships for food safety. Food Safety Educator and PI meet weekly to discuss project planning, implementation, and evaluation.

3. Created a list of key contacts in each tribal community including MSU Extension Tribal College and Indian Reservation Agents.

4. Developed a promotional Top Notch Food Safety flyer. (see Attachment I)

5. Developed a listing of currently available food safety education and training available in Montana. These educational opportunities are offered at 4 levels: Level 1 is a Basic Food Safety curriculum which includes programs such as the ServSafe Employee Guide and the Food Safety Works program (workforce preparation focus). Level 2 is the ServSafe Manager Certification training and Level 3 is the ServSafe Train-the-Trainer class. Level 4 is HACCP training conducted for meat processors and retail establishments. (see Attachment II)

6. Identified (by Dr. Paul) an additional educational theory that will guide the development of culturally sensitive trainings and resource materials. This educational theory, *multiple intelligence*, focuses on the whole person, enhances the strengths of individuals, and groups, and provide varied learning experiences for the 8 recognized intelligences: interpersonal, intrapersonal, bodily-kinesthetic, linguistic logical-mathematical, musical, naturalist, and spatial-visual. By using this educational theory, curriculum and resources can be developed whereby all learners can have their strongest intelligence engaged at some point.

7. Accepted to present a poster on Top Notch Food Safety Educator at the 2nd National Conference for Food Safety Educators “Thinking Globally - Working Locally: A Conference on Food Safety Education.” in Orlando, FL, September 2002.

8. Organizing 2 upcoming trainings that will include Tribal College and Indian Reservation Agents and educational partners as participants. These training include: 1) ServSafe Train the Trainer, June 25-6, 2002, Great Falls Montana, 2) ServSafe and Food Safety Update via video conference on

September 26, 2002.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1) MSU Extension Tribal College, Indian Reservation, and County Agents have increased awareness of the Top Notch Food Safety Project. (*Short*)

2. MSU Extension Tribal College and Indian Reservation Agents have increased their level of decision-making, organization, and promotion of food safety training available in tribal communities. (*Medium*)

3) Have promoted project transferability to other tribal communities via development of Progress notes, Top Notch Food Safety Promotion flyer, and basic food safety curriculum and resources using the multiple intelligence educational theory. (*Medium*)

2) Building Tribal Community Capacity and Partnerships

Each tribal community is enhancing educational partnerships that lead to greater training opportunities, expertise and community competence in addressing food safety hazards. At this point, either the Tribal College and/or the Indian Reservation Agent in 6 of the 7 tribal communities are creating effective food safety outreach for their communities utilizing resources that are scientifically sound, culturally sensitive and effective for their specific needs. This has involved development of tribal college and community expertise. These tribal community educational partnerships may include Tribal College personnel, Tribal College Extension agents, MSU Extension Specialists and county Extension Agents, Tribal/ IHS/County sanitarians, and Montana Livestock Meat Inspectors, state representatives from these agencies, state food safety-related council, and MSU Center for Native American Studies. Enhancing partnerships will increase the effectiveness of tribal communities food safety trainings by an increase in the cooperating organizations' 1) utilization; 2) cost-effectiveness; 3) expansion of educational/food resources; 4) development of best practices; 5) coordination/non-duplication; 6) educational effectiveness; 7) policy identification and implementation.

Building community capacity will involve an increase in community's capacity to: 1) identify interests/problems; 2) collaboratively address problems; 3) improve capability of addressing problems, 4) identify success stories/best; 5) increase community awareness.

OUTPUTS: Activities and Participants

1. There were numerous teleconferences and face to face meetings with MSU Extension Tribal Colleges and Indian Reservation Agents. Specific meetings included: 1) Little Big Horn College Meeting, MSU-Bozeman, February 28, 2002.

2. MSU Extension Professional Development Week, March 20, 2002, 3) Tribal Reservation and Tribal College Agents "Share the Resources", MSU-Bozeman, April 26, 2002. In addition to meetings, telephone contact was initially made by Dr. Paul to 6 of the 7 Tribal College/ Indian Reservation Agents to describe the projects, assess interest, and begin assessment of food safety training needs.

3. Presented project to the MSU Extension Food and Consumer Agents during their annual professional update, May 7, 2002. Dr. Paul has conducted 1 of 2 scheduled teleconferences with all Agents working on reservations to discuss project and assess their interest and roles for this project.

4. Advised John Sery, IHS/Tribal Head Sanitarian for Montana to inform him of the project

with plans to send information to Tribal/IHS sanitarians followed by a teleconferences or meeting with interested tribal/IHS sanitarians to discuss project and assess their interest and roles for this project. This process will also occur with Montana meat inspectors and county sanitarians.

5. Met with Montana HACCP Team: Carol Olmstead, Howard Reid, Mike Finnegan and others to discuss project and assess their interest and roles for this project.

6. As a member of the Montana Food Safety Council, Dr. Lynn Paul provided project information to the members of the Council. This Council is composed of state and local food safety officials, industry representatives, academia, and educators.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1. Tribal College and Indian Reservation initiated the process of developing on-going education partnerships for food safety for each tribal community. With these educational partnerships, certain Tribal Colleges are developing their outreach role of providing food safety programming. (*Medium*)

2. Awareness of the Top Notch Food Safety Project at the local and state level was achieved during meetings and teleconferences. These essential educational partnerships included MSU County Agents and state representatives from Tribal/ IHS/County sanitarians, Montana Livestock Meat Inspectors, state and county sanitarians, and the Montana Food Safety Councils. (*Short*)

3. Each of these educational partners decided to partner with the Top Notch Food Safety Project as is appropriate. (*Medium*)

3) Enhancing Food Safety Awareness, Education, and Training

Each of the 7 Tribal College education partnerships will determine their food safety training priorities, with an emphasis on options currently available in the state. Each tribal community education partnership will evaluate the resources and trainings to determine if they are culturally relevant and meet their specific needs. Each tribal community partnership will then assess additional and on-going training needs and begin developing a community-based food safety plan utilizing a food and nutrition systems approach, "farm to fork." **This will involve promoting food safety training as part of current economic, social, and community needs.** These available trainings appropriate to retail establishments dealing with meat and/or poultry include the 4 levels of food safety training described above.

During the training sessions, participants will learn potentially hazardous food practices and safe food-handling practices, and how to set up food handling standards and procedures. They will also learn the most important food safety principles and how to reinforce those principles through teaching; the most effective teaching methods for conducting a relevant, interesting and beneficial food safety program for their specific audiences; how to successfully integrate the various food safety materials and other training materials into an educational outreach program.

OUTPUTS: Activities and Participation

1. As of May 31, 2002, two Level 1 (Basic) trainings have been offered. The first training was held on May 17, 2002, at Rocky Boy Reservation and was organized and promoted by Mary St. Pierre, MSU Extension Indian Reservation Agent with Ms. Juergens providing the training. On May 23,

2002, the second Level 1 training was presented at Little Big Horn Tribal College with Teatta Plainfeather and Dennis Big Hair of the MSU Extension Little Big Horn Tribal College organizing and promoting the training. Ms. Juergens, Laurie Lautt, MSU Extension County Agents, and Debra Haines, IHS Sanitarian, provided instruction. All participants were Native American and few had received previous food safety training.

2. A draft of a food safety community assessment tool has been developed for tribal communities to evaluate their current status of food safety and then create a tribal community food safety plan to meet their current and future needs.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1. The awareness and knowledge of the importance of safe food handling practices of the participants were gained. Each training received excellent evaluations. *(Short)*

2. As a result of these successful training, additional Level 1, 2, and 3 trainings have been requested by the tribal communities. *(Medium)*

4) Enhancing Local Infrastructure and Policy Coordination

An effective local infrastructure, including adequate numbers and trained personnel, equipment, and resources are needed to ensure food safety. Assessment of the current infrastructure is needed to determine what areas need enhancement. Enhancement of the infrastructure can be obtained through partnerships, grants, and policy development.

OUTPUTS: Activities and Participation

1. Began an initial assessment of the local infrastructure within each tribal community.

2. Began an initial assessment of the food safety policies mandated in each of the tribal communities. To date, both the Crow Reservation and Fort Peck Reservations have policies mandating participation in a food safety training session before serving food.

5) Promoting the “Farm to Fork” Food Safety Approach

Strengthening tribal food systems has become an interest of the First Nations Development Institute and the W.K. Kellogg Foundation. It is through understanding and strengthening the food system that issues such as food safety and food security can be addressed. The burden of food borne illness on tribal communities can be reduced by improving safe food handling practices and controlling food safety hazards within the “Farm to Fork” food system.

OUTPUTS: Activities and Participation

1. Project faculty and staff have promoted the “farm to fork” approach for controlling food safety hazards.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1. Tribal College and Reservation Agents are more aware of this systematic approach in the area of food safety. *(Short)*

6) Reducing Food borne Illness and Promoting Health

Providing a safe food system is a serious concern in Montana. According to national statistics, about one in every 65 Montanans will be sickened by food-borne illnesses each year. Such events not only cause acute illnesses, but can also trigger chronic diseases, and cause death. Food borne illness occurs at a greater rate and has more significant health consequences among vulnerable, at-risk groups, such as the elderly, young children, pregnant women, the chronically ill, hungry people, and people with impaired immune function. Sadly, most cases of food-borne sickness could be stopped long before they strike.

Another significant contribution of safe food is its impact on good nutrition and health. The connection among safe food, good nutrition, and health is that good nutrition is necessary for good health, good nutrition is necessary for disease prevention and treatment, and safe food is a prerequisite for good nutrition and health. Understanding these important connections can help decrease tribal communities' health care costs and improve health.

OUTPUTS: Activities and Participation

1) During educational sessions, food safety educators emphasize the connection between safe food handling practices and reducing food borne illness. Also, educators discuss how reducing foodborne illnesses can promote good health, especially among the high risk populations.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1) Food safety training participants have an increased awareness and knowledge of how to reduce the incidence of foodborne illness and promote health through safe food handling practices. *(Short)*

7) Assisting in Economic Development, Job Security, and Workforce Preparation

A safe food supply from production to consumption is essential for the economic development in a community, especially communities with agriculture and tourism as major economic contributors. A retail food establishment not practicing safe food handling skills may cause of a food borne illness and may be closed through regulatory action. Preventing food borne outbreak can be enhanced by workforce preparation at the high school level. Food borne illness robs many otherwise healthy people of productive roles. These financial and social losses can put enormous strain on reservation communities as scarce public tax money covers lost wages, health care, and investigative costs.

OUTPUTS: Activities and Participation

1) Promoted the Level 1 Food safety Training "Food Safety Works" program to Tribal College and Indian Reservation Agents.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1.) Tribal College and Indian Reservation Agents are aware of the interest and resources for providing job service or job readiness in food safety training. *(Medium)*

8) Supporting Value-Added Food Production

Interest in development of value-added food products has increased significantly in the past 5

years as a result of greater awareness of the potential positive outcomes of value-added food production as it relates to the economic needs of communities and families by providing alternative sources of income and economic development.

OUTPUTS: Activities and Participation

1. Promoted supporting the food safety aspect of value-added food production to Tribal College and Indian Reservation Agents.

OUTCOMES-IMPACT (Level of results: Short/Medium/Long):

1. Salish-Kootenai Tribal College and Flathead Reservation are interested in coordinating a HACCP training to support value added food production. (*short*)

2. Tribal College and Indian Reservation Agents are aware of the resources for the food safety aspect of value added food production. (*short*)

9) Conducting Research, Monitoring, and Evaluation

Project monitoring and evaluation are essential activities for communities and state organizations to conduct in order to assess and strengthen the effectiveness of their activities. It is important for communities to know the benefits of food safety training. Specifically, communities need to understand the outcomes of the improved safe food handling behaviors, and any other activities undertaken to improve food safety and be able to assess the current strengths and barriers to effective training necessary to take action to improve training effectiveness.

OUTPUTS: Activities and Participation

1. Dr. Paul utilized the Logic Model of program development and evaluation to provide more effective monitoring and evaluation and to meet standardized evaluation needs for MSU Extension, USDA, and other national agencies.

III. Outline of Problems/Favorable Occurrences

Favorable Occurrences:

The interest in the Tribal Colleges and communities has been overwhelming. This has greatly enhanced the Top Notch Food Safety goal and effectiveness in assessing, planning an evaluation the food safety needs of the tribal communities.

Challenges:

Three primary challenges occurred in this projects planning and implementation. The first challenge was the lack of direct tribal involvement with writing the projects RFP. The MSU Extension Indian Reservation and Tribal College Agents expressed their concern for a grant submission without their input. Dr. Paul told the Agents of the extremely short time line for writing the proposal, necessitating the utilization of recent grant information that assessed the tribal interests and needs, which included a strong need and interest in food safety training.

The second challenge has been the lack of time necessary to contact potential partners to discuss their specific role in the project. Specifically, several MSU Extension County Agents were concerned that this project would be in direct competition for their responsibilities and roles.

The third challenge is cultural insensitivity and bias among some members of Montana's food safety educators. This cultural bias creates difficulty in assessing and promoting partnerships roles.

IV. Brief Summary of Work to be Accomplished

1. Continue to improve safe food handling practices and control food safety hazards within the "Farm to Fork" food system that will reduce the burden of food borne illness on Native American communities.

2. Tribal communities, including Tribal Colleges, will create effective food safety outreach for their communities utilizing resources that are scientifically sound, culturally relevant and effective for their specific needs.

3. Continue enhancing on-going education partnerships that lead to greater training opportunities, expertise and community competence in addressing food safety hazards.

4. Develop a community-based food safety plan to develop and implement training and education for food safety in their community utilizing a food and nutrition systems approach, "farm to fork." **This will involve promoting food safety training as part of current economic, social, and community needs.**

5. Provide support for retail establishments to participate in Montana's "Food Star" achievement award program for food service establishments that show excellence in implementing food safety principles into a food business as a regular business practice.

6. Tribal College and Indian Reservation Agents and significant partners will review 9 goals for Top Notch Food Safety Project and PI will revise appropriately.

7. Dr. Paul and Ms. Juergens will present 2 upcoming trainings to include Top Notch Food Safety key contacts and education partners. These training include: 1) ServSafe Train the Trainer, June 25-6, 2002, Great Falls Montana, 2) ServSafe Update: Food Safety Update via video conference on September 21, 2002.

9. Dr. Paul will continue developing the theoretical basis for this project. Several MSU researchers have completed dissertations on their tribal learning styles and "ways of knowing" which will guide the development of culturally sensitive education training for their specific communities.

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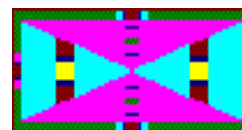
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Attachment I *Top Notch Food Safety*

Keeping food safe means keeping people healthy and keeping your business safe and profitable. Top notch food safety means people trained in food safety so they know what to do and what not to do to keep food safe. A Montana survey of food service managers and workers found food safety training interesting and helpful with their job.



MSU Extension Services is working with the seven Montana Tribal Communities and Colleges to provide fun, practical food safety trainings for food service owners, managers and workers. These trainings will cover the five key behaviors of safe food handling. Workers will improve their ability to make responsible decisions related to food safety, and will better understand their key role in controlling food safety and preventing food borne illnesses.



These food safety trainings can be an integral part of Tribal and Extension programs:

- value-added agriculture and food production
- youth development and workforce preparation
- community and economic development
- safe food operations for tourism and trade

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TOP NOTCH FOOD SAFETY

Current Training Availability Through Montana State University Extension Service:

1. Food Safety Training for Food Service Employees

(Length: 3-4 hours; Materials: *ServSafe® Employee Guide*, also *Food Safety Works*, *Safe Aid*)

Course Description: These courses teach the basics of Safe Food Handling, focusing on four key principles - controlling time and temperature when handling food, ensuring proper personal hygiene, preventing cross-contamination, and proper cleaning and sanitizing. A series of six videotapes accompany the information in the *ServSafe® Employee Guide* and can be used with other programs. Also, MSU Extension has an array of other food safety training materials.

Recommended Participants: Employees and volunteers at food service operations: restaurants, cafeterias, schools, senior centers, pow wows, vendors, food banks, daycares, and middle and high school students

2. Food Safety for Food Service Managers with Optional National Certification



(Length: 8 hours; Materials: *ServSafe® Essentials* and series of six videotapes)

Course Description:

A comprehensive, nationally recognized one-day food safety course for food service designed to provide food-safe knowledge and skills to maintain a safe establishment. This is an activity-based approach to food safety, which covers material in the *ServSafe® Essentials* text in three content areas: 1) the impact of safety on your operation; 2) the flow of food through your operation; and, 3) managing a food-safe operation.

Recommended Participants: Food service managers, owners of restaurants, cafeterias, schools, senior centers, pow wows, vendors, food banks, and day cares.

3. Train the Trainer for Food Safety Educators with Optional National Certification

(Length: 2 days; Materials: *ServSafe® Essentials* and *ServSafe® Trainer Toolkit*)



Course Description: A comprehensive, nationally recognized food safety course “designed to explain the critical issues of food protection, the dangers associated with food-borne illness, and show how to develop a simple hazard/risk plan”. Throughout the course participants will engage in learning activities designed to deliver, reinforce, and review content and also to create practical hands-on experiences. Additionally, instruction will be provided in how to conduct a one day *ServSafe®* class and administer the certification test.

Recommended Participants: Sanitarians, MSU Extension educators, health professionals, industry representatives, food service managers, food safety educators

4. Hazard Analysis and Critical Control Points (HACCP)

(Length: 1-2 days; Materials: *HACCP Managing Food Safety*)

HACCP

Course Description: This course emphasizes Montana’s policy on prevention rather than detection of food safety problems. Participants will identify appropriate techniques and methods for integrating the principles of HACCP (Hazard Analysis and Critical Control Points) into food service operations, identify/recognize factors that contribute to and/or that present challenges to successful food safety management systems, apply the HACCP principles to their specific operation, and develop an action plan for one or two safety objectives to be achieved in their operation within the next six months.

Recommended Participants: Retailers, meat processors, food service managers

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